

# uvaferm HPS<sup>®</sup>

*Saccharomyces cerevisiae*

## For Round Red wines



For more than 25 years, Lallemand has been selecting the best winemaking yeasts from nature. The ever-more challenging conditions of fermentation have propelled Lallemand to develop a new production process for these natural yeasts – the YSEO<sup>®</sup> process – which optimizes the reliability of alcoholic fermentation and reduces the risks of fermentation off-flavours. YSEO<sup>®</sup> yeasts are 100% natural and non-GMO.

## Applications

Many winemaking trials made in recent years with Uvaferm HPS<sup>®</sup> (YSEO<sup>®</sup>) have shown the impact of the yeast polysaccharides overproduction on the quality of high quality red wines. In comparative trials with grapes such as Cabernet sauvignon, Tempranillo or Merlot, wines at the end of fermentation have a sensory perception of mouthfeel, roundness and sweetness of the tannins. In addition, the wines have become known for its strong varietal character with a tendency to candied fruit. The color stability of varietal aromas in time is another major feature.

### **An innovative selection method**

*The many years of research from Centro Superior de Investigaciones Científicas (CSIC) in Spain, supported by Lallemand have resulted in the finding of Uvaferm HPS<sup>®</sup> YSEO<sup>®</sup>. This yeast was obtained from a new selection method, patented by the CSIC (P200102541) to isolate a polysaccharides overproducer yeast *Saccharomyces cerevisiae* derived from random mutagenesis (non-GMO)*

## Microbiological and œnological properties

- **Overproduction of polysaccharides during alcoholic fermentation (30% more than most other selected yeasts)**
- Neutral competitive factor
- Moderate and steady fermentation to optimize maceration
- Alcohol tolerance up to 16%
- Optimum fermentation temperature range: 18-30°C
- Medium Nitrogen needs
- Positive impact for malolactic fermentation and for aging on lees

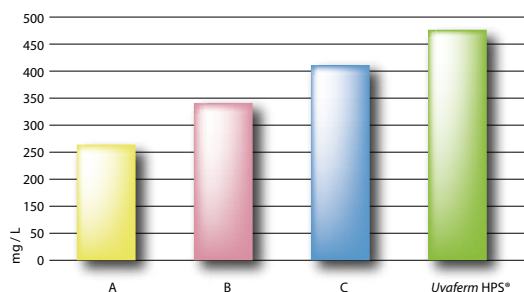


## Testimony

"I have used Uvaferm HPS® in a number of wines and found it to be a great yeast for making wines that fit with modern red wine consumption trends. It produces more polysaccharides than many yeasts which results in improved mid palate weight and concentration. I also find it can improve fruit expression. A trial I did in 2010 on old vine grenache in Southern France showed that it promotes a riper spectrum, with more brambly, jammy qualities as compared to other yeasts used in the trial. It's pretty clear that consumers in the key export markets like rich, ripe and round red wine styles, so its a great yeast for winemaker wanting to impress the consumers in an effort to drive sales. The yeast can also be used as a tool for those winemakers looking for more natural solutions to improving mouth-feel and weight! It's a pretty slick yeast for riper red wines"

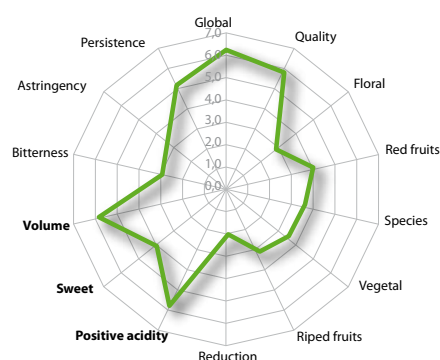
**SAM HARROP**  
Master of Wine

## Polysaccharides Release



**Tempranillo, La Rioja, 2009.**  
14% vol, pH 3.6, AT: 5.5 g/L  
Total polysaccharides  
after malolactic fermentation

## Organoleptic profile



**Merlot, Cataluña, 2009.**  
13.2% vol, pH 3.4, AT: 5.5 g/L  
Descriptive sensory analysis:  
11 professional tasters Panel

## Dosage

20 to 40 g/hL

## Intructions for use

- 1° Rehydrate in 10 times its weight of water (temperature between 35 and 40°C).
- 2° Dissolve carefully by gentle stirring and wait for 20 minutes.
- 3° Add to the must. The temperature difference between the must to be inoculated and the rehydration medium should never be over 10°C (if any doubt, please contact your supplier or Lallemand).
- 4° The total rehydration duration should never exceed 45 minutes.
- 5° It is essential to rehydrate the yeast in a clean container.
- 6° The rehydration in must is not advisable.

*Distributor*

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

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